

№1

BANQUET & RENTAL INFORMATION



Holly Hotel



Holly Hotel

www.hollyhotel.com

Thank You for Considering the HISTORIC HOLLY HOTEL for your Special Event!

The Holly Hotel is both old and new to this community. The Hotel has been on this site for more than 126 years. The Holly Hotel, as you see it today, was heavily damaged in two tragic fires; one in 1913, the second in 1978. The Hotel was restored to its present condition in 1978 and 1979. The main floor was opened on October. 5, 1979, the lower level in 1980 and the second-floor banquet rooms in 1983. Ongoing restoration continues each year and plans for completing the top level of the Hotel will begin soon.

The Holly Hotel is a family owned company founded in June 1979, and has achieved national acclaim and maintains an outstanding reputation as one of Michigan's best restaurants. We have appeared in national publications such as The New York Times, Bon Appetit magazine, Better Homes & Gardens, Signature Magazine, Midwest Living and many others. In 1992, the Holly Hotel was selected by the President and Mrs. Bush as their only dinner stop during their "Spirit of America" Whistle-stop campaign in Michigan.

In addition, the Holly Hotel has been critically acclaimed for its cuisine by every major food critic in Michigan and has received consistently high scores. We are listed as Mobil Three Stars and approved and recommended Three-Diamonds by the American Automobile Association (AAA).

This restaurant has employed the best culinary techniques and management skills available in the state. It has always been the goal of the Holly Hotel to provide the best possible cuisine and service to its customers in an elegant, yet affordable atmosphere. It is highly unusual for any restaurant located in an isolated area like Holly, to achieve such wide acclaim. It has been solely through the efforts of the staff of the Holly Hotel and a remarkable following of loyal customers that this achievement has been made possible.

Our customers have told us that one of our greatest strengths is that we are one of the few remaining large restaurants that continues to be family owned and operated. As a third generation restaurateur, I realize that we must maintain a personal level of interest and involvement in every aspect of the business to remain successful. Our staff works together on each event to insure that your party will be successful. Please feel free to contact me or our Special Events Coordinator to book your event.

Best Wishes,

George and Chrissy Kutlenios

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EVENT PROTOCOL: RESERVING YOUR DATE

BANQUET PRICES: Available only for groups of 15 or more. There are no additional discounts on banquet prices. Prices are subject to change without notice and prices are only confirmed when a deposit has been made. The Hotel is open daily and banquet menus are available during regular hours. Lunch parties must begin no later than 1:30 P.M.

RESERVING THE DATE: A tentative reservation can be made by telephone. The reservation is confirmed upon receipt of a deposit in the amount of \$5 to \$10 per estimated guest attendance. Deposits are nonrefundable, but all of the deposit is deducted from the total banquet bill on the day of the event. We CANNOT guarantee a private room for less than forty guests.

MENU SELECTION: The Holly Hotel utilizes only fresh ingredients and food products. We do not use any products that are frozen or microwaveable, nor do we use any food additives or sulfates. Every order is prepared "ala minute," or to order. Unless other arrangements are made, all banquet selections must be limited to three menu items.

THE 10% GUARANTEE: Ten days prior to your event, our Manager should be contacted with a good estimate of the number of persons attending. This count may be updated 72 hours prior to the event. At the 72 hour point, we will guarantee the count with you and our kitchen will prepare for your count, plus 10% more. You will be charged for the exact count of guests served on the day of your event. In every case, if the number of guests falls below 10% of your guarantee, you will be charged for 90% of your guaranteed count.

ADDITIONAL CHARGES: We add 6% Michigan sales tax and 19% service charge to all bills at the conclusion of the party. Any additional charges incurred by our staff for your event (such as dance floor rentals, specialty-order flowers, etc.) are added to your bill. We do not charge for our normal linen setup, cleanup or room rental when food service is involved. Use of additional rooms (i.e. for meetings) is \$100 per room. Use of rooms in excess of 4 HOURS is \$100.00 per hour for labor charges. In December, excess hours are billed at \$200 per additional hour.

PAYMENT ARRANGEMENTS: All charges must be paid on the day of the event by cash, guaranteed check, money order or credit card. Personal checks must be guaranteed with a credit card. We do not issue separate checks for groups. Direct bill or house charge accounts must meet special requirements and require advanced arrangements.

SPECIAL SITUATIONS: Provisions will be made for persons with special dietary limitations for religious or medical reason. Advance notice of the situation is appreciated and will be accommodated. We reserve the right to approve all outside entertainment. No food or beverages may be brought into the Hotel without our prior, written approval.

CONFIRMATION: Credit card deposits made by telephone ARE CONFIRMED at the time the card number is given to us and are NOT REFUNDABLE UNDER ANY CIRCUMSTANCES.

Please mail this section with your non-refundable deposit check (see below) to:

The Holly Hotel 110 Battle Alley, Holly, MI 48442 (248) 634-5208

Please confirm the date, _____ 20__ for a group of _____ persons.

I will contact you prior to the event with an estimated count of guests and I will

Signature: _____ Print Names: _____

Address: _____ Amount of Deposit: _____

City: _____ State: _____ Zip: _____

Telephone, Day: _____ Telephone, Night: _____

E-mail Address: _____

Required Deposit: Lunch/Tea Events, \$5.00 per person. Dinner/Brunch/Buffer Events, \$10.00 per person.

BAR SERVICE & SPECIAL REQUESTS

BAR SERVICE

THE TAB BAR: Select this type of bar when you want to pay for all of the drinks consumed by your guests. We will set up a private bar for your event and stock the bar with Premium liquors, imported and domestic beers and wines. This is an "open bar" for your guests with no limitations.

We can arrange for "limits" to be placed on your Tab Bar, and you will be informed at selected dollar intervals. You can also combine the Tab Bar with other forms of bars (such as Cash Bar) for set periods of time. For example, you may wish to have a Tab Bar for the first hour prior to Dinner and change to a cash bar following dinner.

We strongly suggest a private bar be set up whenever your group exceeds 25 persons. There is a \$25 setup fee for a private bar. 6% tax and 19% service charge is added to tab bars.

THE CASH BAR: Selecting the cash bar for your guests to pay for their drinks when they order them. Alcoholic drink prices range between are \$4.50 to \$9.50 and represent the industry average prices for various cocktails.

There is a \$25.00 setup fee for a private bar. 6% sales tax and 19% service charge is added to cash bars.

PLEASE NOTE: The Holly Hotel is certified in the techniques of alcohol management and we reserve the right to discontinue service to any patron at any time. We will not serve any guests below the age of 21. Guests providing alcohol to underage persons will result in an immediate cessation of the event and may result in criminal charges against the host.

SPECIAL SERVICES

CUSTOM-COLORED LINEN: We use first quality, 100% cotton momie cloth linens. There is no charge for our standard white cloths. We can order any other colors of linen for your event for \$2 per person charge. **CHAIR COVERS** are also available for your event for \$4-\$5 per chair. Linen from other sources is the guests' responsibility and the guest is responsible for all for delivery, set-up, installation, clean-up and return of all outside linens. We will NOT be responsible for any linens, decorative items or memorabilia brought in to the Holly Hotel that is not our property.

DANCE FLOORS/OTHER: Dance Floor rental is \$300. There is no charge for meeting rooms when a group lunch or dinner is ordered for ten or more guests. If you require a separate meeting room in addition to a regular private room for your meal, a \$75 charge per hour will apply for the second room. We can provide audiovisual equipment, such as a screen, erasable boards, paper flip-charts, etc. An amplified public address podium and video equipment is available for \$45 per day.

FLOWERS AND PHOTOGRAPHERS: We work with a number of photographers and we have established negotiated rates for our guests. In addition, we highly recommend florists from our preferred vendor list. You can request this list by emailing historichollyhotel@gmail.com

ENTERTAINMENT: The Holly Hotel is widely recognized for our professional, stand-up Comedy Club and our entertainment roster. Please ask about our current availability of DJ's, Jazz and Classical music or Comedy Club reservations and seats. All outside entertainment **MUST** meet our standards of taste and any entertainment that you hire must provide us with proof of worker's compensation insurance prior to the event.

WEDDING & MEETING SPECIAL SERVICES: Your wedding ceremony can be held at our facilities for a modest \$100.00 set-up fee in most cases. "Battle Alley" ceremonies and ceremonies at our Farm are also available. Please ask for details.

PREFERRED VENDORS: After forty years of business and thousands of weddings and special events, we have compiled a list of vendors who have maintained a level of excellence and service that we require. From invitations to custom cakes, floral creations to memorable farewells, you can trust the Historic Holly Hotel's planning partners to simplify your event and make your special day everything you have ever dreamed. Call 248.634.5208 for our recommended list.

PRIVATE LUNCHEON & TEA MENUS

Available for groups of 15 or more any day after 10:00 A.M. Each day our Chef writes and prepares a new three course Victorian tea and Queen Anne luncheon menu.

Menu

Holly Hotel Afternoon Victorian Tea Service

First Course

FRESH FRUIT KABOBS and your choice of tea or coffee.

Second Course

THREE TEA SANDWICH and/or "SMALL BITES" PRESENTATION

Changes daily. A recent menu featured...

Smoked Salmon / Cucumber / Cream Cheese on a Dill Gougère

Ham / Gruyere / Tarragon Mustard on White Bread

Arugula / Goat Cheese / Marinated Artichokes on a Spinach Tortilla

Third Course

HOUSE-MADE MUFFINS AND CLASSIC SCONES

Crème Fraîche / Fresh Fruit Preserves

\$18

The Queen Ann Luncheon Tea

First Course

FRESH FRUIT KABOBS and your choice of tea or coffee.

Second Course

CHOICE OF LUNCHEON ENTREES

Changes daily. A recent menu featured...

Petite Filet of Beef, English Whiskey Pan Sauce

~or~

Baked Ruby Trout, Herb Crema

~or~

Chicken Strudel Holly Hotel, Raspberry Hollandaise

~or~

Classic French Ratatouille, Gruyere Cheese

All served with appropriate side dishes.

Third Course

HOUSE-MADE MUFFINS AND CLASSIC SCONES

Crème Fraîche / Fresh Fruit Preserves

\$21

The Holly Hotel Accommodates All Vegans/Vegetarians, Allergies and Dietary Restrictions Individually

5-COURSE CHEF SELECTION LUNCHEON: \$26
Luncheon "Chef's Selection" Menus are personally designed to allow you to provide an elegant, multi-course meal. Individual menus are printed with the name of your event for this menu. Includes Soup of the Day, House Salad, Fresh Fish Course, Meat Course (Entree), Appropriate Vegetables, Artisan Breads, Dessert, Coffee and Teas.



PRIVATE DINNER MENUS

A group dinner at the Historic Holly Hotel is a special event! Our Chefs write, prepare and print a new dinner menu for each day's service. Every guest receives our three-course plated dinner service which includes, soup, salad and an entrée choice. Tailored individual menus can be composed and printed with the name of your special private event. Below is a sample of a recent group menu. Our chefs are passionate about their craft and look forward to working directly with you to personalize and customize your special event and menu choices. Pricing is based on groups of 15 or more.

Menu

HOLLY HOTEL SIGNATURE ENTRÉE CHOICES. ALL INCLUDE SOUP, SALAD & SIDE DISHES

PLEASE NOTE: This is a SAMPLE of a recent group menu. These are hundreds of selections available!

Soup

Roasted Tomato, Kale and Basil

Salad

Mixed Artisan Greens, Parmesan, Dried Cranberries, Candied Nuts, Berry Emulsion

Entree, guests can choose at the table...

Chicken Strudel Holly Hotel, Raspberry Hollandaise

~or~

Classical Vegetable French Ratatouille (Vegetarian)

~or~

Petite Filet of Beef, Whiskey Pan Sauce

~or~

Michigan Rainbow Trout, Herbed Crema

All served with our housemade breads and herbed butter, sauteed vegetables,
Appropriate potato, coffee and tea. Sample pricing, \$32-\$39

HOLLY HOTEL CHEF'S SELECTION

Let The Chef Decide! Our Elegant Chef Composed and Gastronomy Inspired Eight Course Degustation Includes, Amuse, Soup, Salad, Seafood/Pasta, Intermezzo, Entree, Cheese and Dessert.

Seasonal selection of fish, shellfish, wild game, and game birds always available. All entrees are served with appropriate seasonal vegetable, potato and garnishes. Menus subject to change.

\$65 PER PERSON | WINE FLIGHTS AVAILABLE



Call for Reservations: 248.634.5210

PRIVATE ROOM BUFFET/SERVICE STATIONS, 40 TO 120 GUESTS

Buffets at the Holly Hotel are special!

Unlike most restaurants, we DO NOT use any additives or sulfates on any buffets. Our menu choices are virtually endless because every buffet is created to your specifications after consulting with our Chef based on your direction and ideas.



Menu

PRIVATE LUNCH AND DINNER SERVICE BUFFET ALWAYS START WITH:

2 Salads

2 Strolling Hors d'oeuvres

3 Hot Entrees: Chicken, Fish/Seafood, Beef, or Pasta

BEGINS AT \$39 PER PERSON

STROLLING DINNERS AND SERVICE STATIONS.

Each station is designed to offer a unique combination of creative offerings. For example, our "Seafood and Champagne" station can feature fresh shrimp, smoked salmon, scallops Ceviche and a premium champagne. Add a "Carved Beef" Station and a "Sweet Table" station and you have a unique atmosphere for an elegant, yet informal party.

TYPICALLY \$39-49 PER PERSON

SUNDAY BRUNCH BUFFETS

Prime rib, shrimp, smoked and poached salmon, salads, on-premise prepared pastries and more is available every Sunday from 10:30 AM until 2:30 PM. Brunch and all other PRIVATE ROOM buffets are available at the Holly Hotel on any day and require a minimum of 40 guests.

BEGINS AT \$39 PER PERSON

STROLLING DINNERS AND SERVICE STATIONS

Each station is designed to offer a unique combination of creative offerings. For example, our "Seafood and Champagne" station can feature fresh shrimp, smoked salmon, scallops seviche and premium champagne. Add a "Carved Beef" Station and a "Sweet Table" station and you have a unique atmosphere for an elegant, yet informal party.

All buffet and station service menus are individually designed.

Please call for your appointment with our Chefs.

BEGINS AT \$39 TO \$49 PER PERSON

FIRST COURSE AND DESSERTS

FIRST COURSES

Can be served at the table or arranged for informal self-service.

Menu



Roasted Tomato Bruschetta
Ficasse of Escargot
Chicken and Mushroom Roulade
Walnut, Stilton Blue and Fennel Tartlet
Smoked Whitefish Pate
Cold Poached Shrimp, appropriate garnish
Grilled Eggplant and Tomato Salad
Imported Cheese, Cracker and Fruit Display
Country Terrine or Duck Liver Pate with garnishes
Smoked Salmon or House Made Gravlax
Sesame Crab Salad on Taro Chips
Curried Duck Salad on Belgian Endive
Vegetarian Terrine or Pate
Caviar Tasting, Appropriate Garnishes
Foie Gras Terrine, Appropriate Garnishes
Prices vary, beginning at \$6 per person

DESSERTS

The Holly Hotel presents award-winning desserts every day from our classically-trained Pastry Chefs. We will design the perfect dessert for every event from flans, tortes, gateaux, petit fours.

Dessert for Banquets, begin at \$7 per person. Sweet Tables available, beginning at \$12 per person.

JUST ELOPE AT THE HOLLY HOTEL!

Since 1979, hundreds of couples have selected the Holly Hotel to ELOPE!

The exclusive Historic Holly Hotel for your elopement!

Bottle of Wine or Champagne

Your wedding officiant included and waiting for you!

Bridal bouquet for the bride, Boutonniere for the groom

A personal elopement coordinator with photography by our staff

A five course Holly Hotel Dinner for Two

A petite wedding cake

All for just \$500

Each additional dinner guest (up to 20) \$45 inclusive. Call 248.634.5208 and say "We want to Elope!"

Call for Reservations: 248.634.5210



DESSERT, CELEBRATORY CAKES AND WEDDING CAKES

The Holly Hotel provides on site pastries and desserts. We will design the perfect dessert for every event based on your direction and inspiration. Please call for a consultation.

PLATED DESSERT COURSE

Begins at \$7 PER PERSON

SWEET TABLES

4-5 Individual desserts, petit fours, sweet canapés:

BEGINS AT \$12 PER PERSON

CELEBRATORY CAKES

Special Days require a special treat. Our Pastry Chef is very passionate toward the perfect conclusion. A simple picture can inspire our team. You Pick The Flavor and Filling! Advanced planning is required but in most cases we can prepare a special treat with 24 hour notice.

6 Inch Cake (10-12) guests \$65

8 Inch Cake (15-20) guests \$75

10" Inch Cake (25-35) guests \$95

12" Inch Cake (35-50) guests \$145

WEDDING CAKE

The Holly Hotel Signature

Queen Victoria

Simply and Elegantly decorated classic three tier cake with butter cream frosting. Each layer can be flavored and filled with your custom choices, Your fresh flowers, or flowers from our in house florist.

\$6.50 PER PERSON, MINIMUM

CHARGE OF \$100

2 TIER CAKE, 50 GUESTS, \$325

CUSTOM WEDDING CAKES

From ultra-modern to the more traditional beauty, The Holly Hotel specializes in custom wedding cakes of all styles and sizes. Begin with discussing your dream cake with our pastry chef and let us create the art.

Prices vary.

MINIMUM CHARGE OF \$175



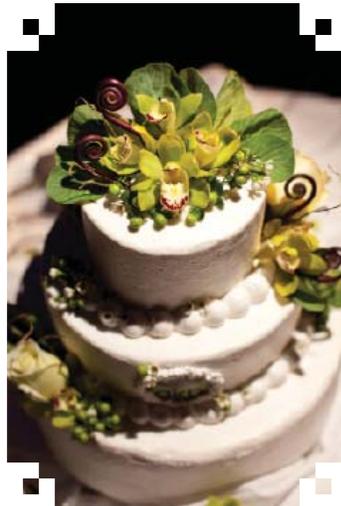
A FINAL NOTE.....

Regardless of the size of your group, we're confident that our staff can fulfill all your needs for your event. When making your location plans, consider:

- The Holly Hotel features Award-Winning Classic & Creative American Cuisine. Six Dining Rooms. Maximum capacity for private events is 140.
- Listed on the National Register of Historic Places. Open Seven Days.
- We maintain a complete, off-premise catering department that can cater any event, regardless of size, at your home or office. Call our Events Coordinator for details!
- The Holly Hotel has earned a Recommended Mobil Guide listing, AAA Three-Star Rating, Detroit Free Press 4 1/2 stars, Oakland Press Four Star and a New York Times Four Star Rating. Google, Facebook, Trip Advisor scores all between 4.5 and 4.9 stars.
- The Holly Hotel Sunday Brunch, 10:30 AM until 2:30 PM. Voted Best Brunch in Oakland County seven times!
- Professional, Stand-Up Comedy Club every Friday and Saturday night. Private Comedy Club performances can be arranged for groups of forty or more on any date!

VISIT US AT
www.hollyhotel.com

ADDITIONAL INFORMATION, PLEASE CALL:
Special Events Coordinator: 248.634.5208
Reservations: 248.634.5210





№1

YOUR WEDDING AT A THOROUGHBRED



Horse Farm

RED RIDING HOOD STABLES

A UNIQUE AND MEMORABLE WEDDING VENUE

WORKING THOROUGHBRED HORSE RACE FARM IN HOLLY, MICHIGAN

The newest trends for weddings exists at working farms. Both elegant and rustic "farm" style wedding ceremonies and receptions come alive when your event is held at Red Riding Hood Stables. This working thoroughbred horse farm is wholly owned by the principals of the Holly Hotel and provides a new, fresh and exciting venue for every event!

The proximity to the Holly Hotel is an important aspect for catering services and the Holly Hotel can logistically coordinate food service to the farm in a very efficient manner. All food preparation services take place off the farm premises.

The backdrop for Farm events is six fenced pastures with horses ranging from a few months old to retired racehorses. A Thoroughbred Farm event is also an excellent venue for anniversaries, special events, corporate parties, fund-raisers, etc.

In addition to food and beverage services, the Holly Hotel-Thoroughbred Farm weddings routinely offer all furniture and fixtures for catering events, tents, serving equipment, ancillary rentals (dance floors, lighting, etc.) floral and decorating services. All of the resources currently available to the existing clients of the Holly Hotel would be made available to all guests utilizing the farm for their events.



EVENT PROTOCOL: RESERVING HOLLY HOTEL SERVICES FOR YOUR THOROUGHbred FARM WEDDING

RESERVING THE DATE: A tentative reservation can be made by telephone. This reservation is confirmed ONLY upon receipt of a deposit. In every case, please contact us as soon as you have finalized your plans.

The deposit is nonrefundable and all of the deposit is deducted from the total bill on the day of the event.

ADDITIONAL CHARGES: Any additional charges incurred by our staff for your event are added to your bill. All rates are subject to change.

PAYMENT ARRANGEMENTS: All final charges must be paid in full no later than the date of the event by credit cards, cash, guaranteed check or money order.

SPECIAL SITUATIONS: We reserve the right to approve all outside entertainment. No food or beverages may be brought into the Farm from sources other than the Holly Hotel without our prior, written approval.

Please contact The Holly Hotel for additional contract requirements.

PLEASE MAIL THIS SECTION
WITH YOUR FOOD SERVICE DEPOSIT CHECK TO:

(Make check payable to The Holly Hotel)
The Holly Hotel
Attn: Special Events
110 Battle Alley, Holly MI 48442
(248) 634-5208

Please confirm the date, _____20___ for group of _____persons.

Signature: _____ Print Names: _____

Address: _____ Amount of Deposit: _____

City: _____ State: _____ Zip: _____

Telephone, Day: _____ Telephone, Night: _____

E-mail Address: _____

RED RIDING HOOD STABLES

A UNIQUE AND MEMORABLE WEDDING VENUE

Within one mile of the Holly Hotel and located on fifty-seven acres in the Township of Holly, Red Riding Hood Stables is a privately-owned working farm that has been in use as a horse farm since 1979. This unique facility contains working barns, paddocks, pastures and an oak tree grove area that makes for a special, idyllic ceremony setting.



The Historic Holly Hotel is the exclusive caterer for the Farm. One of the best kept secrets in North Oakland County, the "Farm" has become a perfect location for weddings and other exclusive gatherings.

For a private tour, contact Red Riding Hood Stables, 248-328-0444.



RED RIDING HOOD STABLES

A UNIQUE AND MEMORABLE WEDDING VENUE

PRELIMINARY COST ESTIMATION

Facilities Rental for 25-100 Guests	\$3600
60 by 40 Lit Twin-Peaked Tent	included
Ceremony site	included
Tables/Chairs for 100	included
Farm Grounds Staff	included
All china, silverware, glassware	included
All linens, set-up, clean-up	included
Directed On-Site Parking	included
Catering Estimates	\$29 to \$45 pp
Beverage Estimate	varies

Extra charges for additional services (flowers, additional decorations, etc.) are not included. We also add 6% Michigan Sales Tax and 19% service charge to ALL charges at the conclusion of the event. For events in excess of 100 guests, there is an additional pro-rata charge of \$12.

All facilities charges include two hours of set-up, four hours for the event and two hours of clean-up. Each additional hour, \$200. When the Farm is reserved for a Holly Hotel event, no other use of the Farm can take place, aside from the normal duties and responsibilities for the horses.

Additional information, call Red Riding Hood Stables, 248-328-0444



RED RIDING HOOD STABLES
A UNIQUE AND MEMORABLE WEDDING VENUE

Menu

The Farm is always an evolving work-in-process. Your Farm event is coordinated with the owners of the Holly Hotel, Red Riding Hood Stables, our event coordinator and our chefs to create an amazing stage and fitting menu. For detailed pricing and packages, please call us to discuss your event.

Most importantly, your Farm event fee includes all of the necessary components for your special day. The tent, the main barn, all tables and chairs, linens, napkins, parking attendant, etc. are included in your fee. There are no "extra" charges or rentals--so common at other venues. Just add Holly Hotel food and beverage and you're done!

Please feel free to contact us, anytime, so we can plan this exciting time with you!

Very best,

George M. Kutlenios
The Holly Hotel
248-561-5934 cell
george@hollyhotel.com

Chrissy M. Kutlenios
The Holly Hotel
248-561-5932 cell
chrissy@hollyhotel.com







Holly Hotel
www.hollyhotel.com

Call for Reservations: 248.634.5210